



Emotion de Provence

Coteaux Varois en Provence

Specification Sheet

Owners	Pure Provence
Winemaker	Gilles Baude
Geographical situation	in the Var at the foot of the two massifs (La Sainte Baume and La Loubé)
Appellation	Coteaux Varois en Provence
Area	27 Ha
Average age	15 years
Type of soil	clay and limestone
Grape varieties	65% Grenache 20% Syrah 15% Cinsault
Grape harvest	mechanical
Maturing	in separate vats for each grape
Production	180.000 bottles
Tasting	pink marble color. Elegant and refined nose. Notes of citrus and strawberries but also amylic notes. Fresh and generous on the palate, with just a hint of sweetness and notes of peach and grapefruit. A perfect match for grilled fish and exotic food
Serve at	10-12°C (50-55°F)
Ageing potential	2 years

